## **Claims**

1. Process for producing dyed, tubular food wrappings from non-woven fabric coated with regenerated cellulose, characterised in that an alkaline dye liquor containing at least one dye which has been previously converted into an alkali-soluble form by chemical reduction and which can be converted into its insoluble form by oxidation is admixed to the viscose solution used for the production of the layer of regenerated cellulose, a tubular non-woven fabric is coated with the mixture of viscose solution and dye liquor, the viscose is coagulated and regenerated to form cellulose hydrate gel and the dye distributed in the viscose is/reconverted into its insoluble form by oxidation.

2.

Process according to claim/1, characterised in that dyes of the class of substances comprising the anthraquinone derivatives, preferably derivatives of anthrimidecarbazole,/acylaminoanthraquinone, acridone, benzanthrone, violanthrone, isoviolanthrone, indanthrone, and derivatives of more highly condensed aromatic ring systems, preferably pyrenequinone, anthanthrone, pyránthrone, perylenetetracarboxylic flavanthrone, acid, naphthalenetetracarboxylic acid as well as indigo derivatives and thioindigo derivatives are used.

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3.

25 Novows Process according to chain 1 or 2, characterised in that for the chemical reduction/of\the coloured pigments, sodium dithionite or sodium sulfide is used in/a quantity of 10 to 90 wt.%, preferably 20 to 80 wt.%, based on the pure, reducible dye in the dye liquor.

4.

Process according to elaims 1 to 3, characterised in that the addition of the dye liquor to the viscose is 2 to 26-litres, preferably 3 to 9 litres, per 100 kg viscose.

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Claim 5. Process according to plaims 1 to 4, characterised in that the dye liquor contains in addition alkali- and acid-resistant non-reducible coloured pigments in a quantity of 3 to 12/wt.%, preferably 4 to 7 wt.%, based on the total quantity of dye and dye pigment.

chaims 1 to 5, characterised in that the dye liquor Process according to contains cellulose ether, preferably carboxymethyl cellulose and/or methyl cellulose.

7. Tubular wrapping for food in particular synthetic casing for sausages, made of non-woven fabric chated with regenerated cellulose, containing a transparent dye according to one of claims 1-to-6.

8. Tubular wrapping for food according to claim 7, characterised in that the outer or inner surface of the wrapping has a barrier layer which is impermeable to water vapour and oxygen.

9. Use of the tubular wrapping for food according to one of claims 7 or 8 as synthetic casings for raw sausage, sausages for boiling or sausages for cooking.

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